

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 1/24/19	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 2/15/2019	
Establishment Rite Aid #4616		Location 208 E. Central Ave.		Phone	
License / Permit #	Contact/Permit Holder Tana Sweigart	Purpose of Inspection Routine <input checked="" type="radio"/> Follow-up <input type="radio"/>	Est Type FS <input checked="" type="radio"/> RS <input type="radio"/>	Risk Category High Medium Low <input checked="" type="radio"/>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable. COS = corrected on-site during inspection, R = repeat violation.

Compliance Status		COS	R	Compliance Status		COS	R
Demonstration of Knowledge							
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses		16	IN OUT N/A N/O	Proper cooking time & temperatures	
Employee Health				17	IN OUT N/A N/O	Proper reheating proc for hot holding	
				18	IN OUT N/A N/O	Proper cooling time & temperatures	
				19	IN OUT N/A N/O	Proper hot holding temperatures	
2	IN OUT	Management awareness; policy present		20	IN OUT N/A	Proper cold holding temperatures	
3	IN OUT	Proper use of reporting, restriction & exclusion		21	IN OUT N/A N/O	Proper date marking & disposition	
Good Hygienic Practices				22	IN OUT N/A N/O	Time as public health control; proc & rec	
4	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		Consumer Advisory			
5	IN OUT N/O	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands				23	IN OUT N/A	Consumer advisory provided for raw or undercooked foods	
6	IN OUT N/O	Hands clean & properly washed		Highly Susceptible Populations			
7	IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed					
8	IN OUT	Adequate handwashing facilities supplied & accessible		24	IN OUT N/A	Pasteurized foods used; prohibited foods not offered	
Approved Sources				Chemical			
9	IN OUT	Food obtained from approved source		25	IN OUT N/A	Food additives: approved & properly used	
10	IN OUT N/A N/O	Food received at proper temperature		26	IN OUT N/A	Toxic substances properly identified, stored & used	
11	IN OUT	Food in good condition, safe & unadulterated		Conformance with Approved Procedures			
12	IN OUT N/A N/O	Required records available: shelf stock tags, parasite destruction					
Protection from contamination				27	IN OUT N/A	Compliance with variance, specialized process, & HACCP plan	
13	IN OUT N/A	Food separated & protected		Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.			
14	IN OUT N/A	Food-contact surfaces: cleaned & sanitized					
15	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection, R=repeat violation.

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control				44	Gloves used properly		
31	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
32	Plant food properly cooled for hot holding						
33	Approved thawing methods used						
34	Thermometers provided & accurate			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
Food Identification				46	Warewashing facilities: installed, maintained, used: test strips		
Prevention of Food Contamination				47	Non-food contact surfaces clean		
				Physical Facilities			
35	Food properly labeled; original container			48	Hot & cold water available; adequate pressure		
36	Insects, rodents & animals not present; no unauthorized persons			49	Plumbing installed; proper backflow devices		
37	Contamination prevented during prep, storage & display			50	Sewage & waste water properly disposed		
38	Personal cleanliness			51	Toilet facilities: properly constructed, supplied & cleaned		
39	Wiping cloths: properly used & stored			52	Garbage & refuse properly disposed; facilities maintained		
40	Washing fruits & vegetables			53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____

 Follow-up: YES ☐ NO ☒ (Circle one)

Inspector (Signature) _____

Follow-up Date: _____



APPROVED

NEW



RE-NEW

RE-INSPECT

